

BREAKFAST

BYO OMELETTE 20

3 egg folded omelet + a side | GF

CHOICE OF:

MOZZARELLA | RED ONION TOMATO |
SAUSAGE | HAM CHEDDAR | FETA |
SPINACH BACON | MUSHROOM

ADD PROSCIUTTO +\$2 ADDTL.

BUTTERMILK PANCAKES 18

3 pancakes topped with butter,
powdered sugar. CHOICE OF ONE
additional topping: | VEG

WHIPPED CREAM | BERRIES
CANDIED NUTS | CHOCO CHIPS MIXED
BERRY COMPOTE

LOW COUNTRY CRAB BENEDICT 26

house made crab cake, arugula,
heirloom tomato, poached eggs,
hollandaise sauce + fresh chives

STUFFED HASH BROWNS 19

choice of ham, bacon or sausage,
scrambled eggs, cheddar cheese,
saw mill gravy + fresh herbs

PORK BELLY + SWEET POTATO HASH 18

crispy pork belly served on a bed of
sweet potato hash, micro greens,
topped with sunny side egg + olive oil

PACCI BREAKFAST 20

choice of bacon, sausage or ham, 2
eggs your way, grits or hash browns
+ choice of toast | GF

CHEF PATTY'S SAUSAGE + GRAVY 19

a southern classic house made sausage
gravy over two buttermilk biscuit topped
with two sunny side-up eggs

OATMEAL 13

brown sugar + cinnamon topped
with fruit compote | VEG

YOGURT + PASTRY 15

house made granola, mixed berry
compote, greek yogurt + chef's
choice pastry | VEG

STUFFED FRENCH TOAST 16

two pieces stuffed with cream
cheese, fresh berries topped
with powdered sugar | VEG

BYO SANDWICH 19

made with a scrambled egg
served with cheddar cheese
+ a side

CHOICE OF:

HAM | SAUSAGE | BACON | CHICKEN

BREAD

BISCUIT | CROISSANT | BAGEL |
ENGLISH MUFFIN

SIDES

GRITS | POTATO HASHBROWNS | FRUIT

DOUBLE MEAT / EGG +\$10 ADDTL.

COUNTRY FRIED STEAK + EGGS 32

pan fried strip steak, two sunny
side eggs, hashbrowns topped
with saw mill gravy + fresh chives

AVOCADO TOAST 19

toasted focaccia, whipped
ricotta smashed avocado, lemon
zest, poached eggs, heirloom
tomatoes, micro basil + balsamic
reduction | VEG

BREAKFAST POWER BOWL 20

roasted sweet potatoes, vegan
eggs, black beans, avocado,
roasted mushrooms, salsa verde +
micro basil
V | VEG | GF

BREAKFAST CALZONE 17

scrambled eggs, sausage +
cheddar cheese served with a
side of house made red sauce

ADD EGG +\$3 ADDTL.

SIDES

ASSORTED FRUIT* 5
| V | VEG

GRITS | VEG 6

BACON 8

POTATOES | VEG | V 6

TOAST | V | VEG 4

BISCUIT | V 5

SAUSAGE 8

GRAVY 8

EGGS | VEG 7

VEGAN EGGS | VEG | V 6

*may be ordered in replace of the grits
or potatoes

SIPS

HOT TEA 4

DRIP COFFEE 4

CAFE AMERICANO 5

CAPPUCCINO 6

MACCHIATO 5

CAFE MOCHA 6

CAFE LATTE 6

JUICE 5

MILK 5

NAKED JUICES 8

MIMOSA** 14

BLOODY MARY** 15

THE BARKER CO.**
ESPRESSO MARTINI 15

**available after 9AM MON- SAT after 11AM
SUN

Consuming raw or undercooked meat, poultry,
seafood, eggs, or dairy may increase your risk of
foodborne illness Parties of 6 or more are subject to
an automatic 20% gratuity.

BRUNCH

BYO OMELETTE 19

3 egg folded omelet + a side | **GF**

CHOICE OF:

MOZZARELLA | RED ONION
TOMATO | SAUSAGE | HAM
CHEDDAR | FETA | SPINACH
BACON | MUSHROOM

ADD PROSCIUTTO +\$2 ADDTL.

LOW COUNTRY CRAB BENEDICT 24

house made crab cake, arugula,
heirloom tomato, poached eggs,
hollandaise sauce + fresh chives

STUFFED HASH BROWNS 19

choice of ham, bacon or
sausage, scrambled eggs,
cheddar cheese, saw mill gravy
+ fresh herbs

MEATBALL BURRATA HASH 18

crispy hash browns, house-made
meatballs, tomato sauce, burrata
cheese + fresh basil

ROASTED MUSHROOM + SWEET POTATO SALAD 17

roasted mushroom + sweet
potato on a bed of salad topped
with a whole grain mustard
vinaigrette + a poached egg

BARLOW SMASHBURGER 22

brunch smashburger, grass-fed
beef, burrata, crispy prosciutto,
arugula, heirloom tomato, basil
+ balsamic aioli

CRAB AU GRATIN 18

fresh crab served on a focaccia
crostini topped with fresh chives

STEAK + EGGS 36

balsamic, rosemary marinated 8oz
strip steak, 2 eggs your way, crispy
potato cakes + microgreens | **GF**

AVOCADO TOAST 18

toasted focaccia, whipped
ricotta, smashed avocado, lemon
zest, poached eggs, heirloom
tomatoes, micro basil + balsamic
reduction | **VEG**

BREAKFAST POWER BOWL 19

roasted sweet potatoes, vegan
eggs, black beans, avocado,
roasted mushrooms, salsa verde +
micro basil | **V | VEG | GF**

SHRIMP + GRITS 23

italian sausage, tomato gravy, stone
ground grits + fresh herbs | **GF**

ADD EGG +\$3 ADDTL.

NASHVILLE HOT CHICKEN SANDWICH 16

Nashville hot chicken breast topped
with cheddar cheese, boursin whip,
heirloom tomato, romaine lettuce +
a sunny side up egg

CHOICE OF:

BAGEL | BISCUIT | CROISSANT

BLT SPINACH SALAD 18

bed of spinach topped with
warmed bacon vinaigrette, soft
boiled egg, avocado + tomato

SIDES

ASSORTED FRUIT* 5
| **V | VEG**

GRITS | **VEG** 6

BACON 7

POTATOES | **VEG | V** 6

TOAST | **V | VEG** 4

BISCUIT | **V** 5

SAUSAGE 6

GRAVY 8

EGGS | **VEG** 6

VEGAN EGGS | **VEG | V** 6

**may be ordered in replace of
the grits or potatoes*

SIPS

HOT TEA 4

DRIP COFFEE 4

CAFE AMERICANO 5

CAPPUCCINO 6

MACCHIATO 5

CAFE MOCHA 6

CAFE LATTE 6

JUICE 5

MILK 5

NAKED JUICES 6

MIMOSA** 14

BLOODY MARY** 15

***available after 9AM MON- SAT
after 11AM SUN*

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increase your risk of foodborne illness. Parties
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DINNER

APPETIZERS

TRUFFLE FRIES 14
house cut fries, truffle oil, grated parmesan,
fresh herbs + malt vinegar aioli | **GF** | **VEG**

**CHEF HERM'S
FOCACCIA** 10
EVOO, + sundried tomato butter | **VEG**

MEATBALLS + BURRATA 16
house made meatballs, grated
parmesan, EVOO + fresh basil

**HOUSE MADE
PIZZA ROLLS** 16
pepperoni, mozzarella cheese, garlic butter,
house tomato sauce + grated parmesan

**LOW COUNTRY
MUSHROOM RISOTTO** 16

local mushrooms roasted
with rosemary, porcini dust +
grated parmesan | **GF**

ARANCINI 15
fried rice balls served on a bed of
house made red sauce | **VEG**

ENTREES

**BRAISED BEEF
SHORT RIB** 49
served on a bed of sweet corn
polenta, roasted brussels sprouts,
spinach chips, pan jus + microgreens

LOBSTER GNOCCHI 50
crispy potato gnocchi, bacon lardon,
peas, topped with grated parmesan,
butter poached lobster + brandy cream

BRANZINO 45
served with a lemon butter sauce on
top of a sweet corn polenta topped
with an arugula and sun-dried
tomato salad

PASTA

SHRIMP SCAMPI 36
angel hair pasta, heirloom
tomatoes, garlic, grated parmesan,
fresh basil + focaccia crostini

**CHICKEN
PARMESAN** 35
house tomato sauce, grated
parmesan, linguine pasta, mozzarella,
fresh basil + roasted asparagus

BEEF BOLOGNESE 34
hearty tomato sauce,
rigatoni, focaccia, grated
parmesan + fresh basil

**ROASTED SWEET
POTATO GNOCCHI** 25
served with spinach, toasted
pumpkin seeds, lemon verbena
vinaigrette + micro greens | **V** | **VEG**

PIZZA

DOUGH MADE IN HOUSE

MARGHERITA 20
heirloom tomatoes, buffalo
mozzarella cheese, fresh basil +
garlic butter | **VEG**

CLASSIC CHEESE 19
house tomato sauce, mozzarella
cheese, grated parmesan + garlic
butter | **VEG**

CHEESE + FIG 22
white sauce pizza with goat cheese, figs +
topped with balsamic glaze | **VEG**

CLASSIC PEPPERONI 21
house tomato sauce, mozzarella
cheese, pepperoni + garlic butter

SALADS

ADD ON
CHICKEN +\$8 ADDTL.
SHRIMP+\$10 ADDTL.

CAESAR 15
house made caesar, crisp
romaine lettuce, focaccia
croutons + grated parmesan

**KALE ROASTED
PUMPKIN** 15
roasted pumpkin, rainbow kale,
toasted pecans, maple dressing,
lemon zest + fresh rosemary
| **GF** | **V** | **VEG**

HOUSE SALAD 12
mixed greens, cucumber, heirloom
tomatoes, shaved red onion, carrots
+ buttermilk herb dressing | **VEG**

**ROASTED BEET +
GOAT CHEESE** 17
roasted beets tossed with goat cheese,
candied pecans, arugula, fresh basil,
lemon zest + extra virgin olive oil on a
bed of whipped ricotta | **GF** | **VEG**

DESSERT

**PUMPKIN
CHEESECAKE** 12
pumpkin cheesecake topped with
brown butter caramel, whipped cream
+ toasted pumpkin seeds | **VEG**

**TIRAMISU
CRÈME BRÛLÉE** 10
tiramisu custard + a torched
caramelized sugar topping | **VEG**

**COCA-COLA®
+ AMARETTO
APPLE CAKE** 12
Coca-Cola® caramel, whipped
cream + apple compote | **VEG**

GF | **GLUTEN FREE** **VEG** | **VEGETARIAN** **V** | **VEGAN**

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PACCI
ITALIAN KITCHEN + BAR